



HOTEL FORT CANNING
SINGAPORE

WEDDING DINNER PACKAGE

Chinese Set

2011 / 2012 valid for wedding banquet held from <u>1st April 2011 to 31st March 2012 only</u>		
WEDDING PACKAGE	Weekday <i>Monday to Thursday</i>	Weekend <i>Friday, Saturday, Sunday, Eve of Public Holidays & Public Holidays</i>
Lavender Ballroom (Min 18 tables)	\$738.00 ⁺⁺ /table of 10 persons	\$888.00 ⁺⁺ /table of 10 persons
Legends Ballroom (Min 25 tables)	\$738.00 ⁺⁺ /table of 10 persons	\$888.00 ⁺⁺ /table of 10 persons
Premium Package	\$1,018.00 ⁺⁺ /table of 10 persons	\$1,018.00 ⁺⁺ /table of 10 persons
2012 / 2013 valid for wedding banquet held from <u>1st April 2012 to 31st March 2013 only</u>		
WEDDING PACKAGE	Weekday <i>Monday to Thursday</i>	Weekend <i>Friday, Saturday, Sunday, Eve of Public Holidays & Public Holidays</i>
Lavender Ballroom (Min 18 tables)	\$768.00 ⁺⁺ /table of 10 persons	\$928.00 ⁺⁺ /table of 10 persons
Legends Ballroom (Min 25 tables)	\$768.00 ⁺⁺ /table of 10 persons	\$928.00 ⁺⁺ /table of 10 persons
Premium Package	\$1,088.00 ⁺⁺ /table of 10 persons	\$1,088.00 ⁺⁺ /table of 10 persons

Western Set

Minimum 250 person	<u>Year 2011 / 2012</u>	<u>Year 2012 / 2013</u>
4-Course Menu	\$95.00 ⁺⁺ per person	\$100.00 ⁺⁺ per person
5-Course Menu	\$105.00 ⁺⁺ per person	\$110.00 ⁺⁺ per person



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WEDDING DINNER PACKAGE

International Buffet

	<u>Year 2011 / 2012</u>	<u>Year 2012 / 2013</u>
Minimum 250 person	\$85.00 ⁺⁺ per person	\$90.00 ⁺⁺ per person

Terms & Conditions

- 1) Minimum number of required tables apply
- 2) 2011 / 2012 package is valid for wedding dinner held from 1st April 2011 to 31st March 2012 only
- 3) 2012 / 2013 package is valid for wedding dinner held from 1st April 2012 to 31st March 2013 only
- 4) Booking is subject to availability upon confirmation
- 5) Other terms & conditions apply



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Wedding Dinner Package

Our Package...

- ♥ Choice of sumptuous 8-course Cantonese cuisine, Western Set or International Buffet
- ♥ Unlimited serving of soft drinks and mixers from 7.00pm to 11.00pm
- ♥ 1 Complimentary barrel of 30 litre draught beer
- ♥ Champagne pyramid with a bottle of Champagne for toasting.
- ♥ Waiver of corkage charge for hard liquor brought in by guest (sealed and duty-paid). Corkage is chargeable for wine/champagne (750ml) at \$20.00** per bottle.
- ♥ Display of a model wedding cake specially designed by our Pastry Chef for the cake-cutting ceremony.
- ♥ Elegant wedding decorations on stage, along the aisle, reception and VIP tables.
- ♥ Complimentary white seat-cover for all chairs.
- ♥ Choice of memorable wedding favours for all guests and 01 guest signature book
- ♥ Complimentary one-night stay in our heritage Premium King with breakfast for 02 persons
- ♥ An exclusive pre-dinner snack for the wedding couple upon arrival at the Hotel
- ♥ Food tasting accompanied with fine wines tasting on weekdays only, excluding Friday to Sunday, eve and on public holidays: (1) Chinese Set Package; 8 course during lunch or dinner for 10 persons (2) Western Set Package during lunch or dinner for 8 persons and (3) International Buffet Package during lunch for 8 persons.
- ♥ Choice of attractively designed wedding invitation cards based on 70% of guaranteed attendance (excluding inserts and printing).
- ♥ One VIP parking lot for bridal car at Hotel driveway.
- ♥ Car park passes based on 10% of guaranteed attendance.

For Premium Packages

- ♥ Confetti effect during Champagne Toasting
- ♥ Individual plated service for selected dishes

Chinese Set Wedding Package ~ Weekday Menu**DELUXE COMBINATION** 富贵大拼盘

- Roast Duck, Jellyfish with Sesame, Spring Roll, Octopus, Gold Coin Barbecued Chicken
烧鸭, 芝麻海蜇, 春卷, 八爪鱼仔, 金钱鸡肉干
- Gold Coin Barbecued Chicken, Mock Scallop, Drunken Chicken, Jellyfish, Top Shell
金钱鸡肉干, 炸带子, 醉鸡, 海蜇, 螺肉
- Shredded Chicken with Spicy Sauce, Deep-Fried Prawn Roll, Spring Roll, Top Shell, Jellyfish with Sesame
麻辣鸡丝, 炸虾枣, 春卷, 螺肉, 芝麻海蜇

SOUP

- Braised Shark's Fin with Crabmeat & Shredded Chicken
红烧蟹肉鸡丝翅
- Braised Shark's Fin with Fish Maw & Enoki Mushroom
红烧鱼鳔金菇翅
- Double-Boiled Ginseng Chicken & Dried Scallop Soup
人参竹笙干贝炖鸡汤

SEAFOOD

- Combination of Butterfly Prawns, Cuttlefish with Spicy Sauce & Vegetables
蝴蝶虾伴碧绿辣汁墨鱼花
- Deep-Fried Prawn with Oat
香脆麦片虾
- Sautéed Scallop with Seasonal Vegetable
翠绿炒带子

VEGETABLES

- Braised Spinach, Abalone Mushroom with Dried Scallop
干贝鲍鱼菇扒菠菜
- Braised Jade Abalone, Shitake Mushroom & Vegetable with Superior Oyster Sauce
玉鲍片花菇烩时蔬
- Braised Sea Cucumber, Black Mushroom & Vegetables with Superior Oyster Sauce
海参北菇扒时蔬

FISH

- Steamed Seabass with Black Bean Sauce
鼓汁蒸金目卢
- Deep-Fried Pating Fish with Superior Soya Sauce
油浸水果鱼
- Deep-Fried Soon Hock Fish with Fish Sauce
鱼露炸笋壳鱼

POULTRY

- Roasted Crispy Chicken
脆皮烧鸡
- Deep-Fried Spare Ribs with Sweet and Sour Sauce
京都排骨王
- Braised Chicken with Chestnut
柱候栗子烩鸡

RICE/NOODLE

- Braised Ee-Fu Noodle with Chives and Abalone Sauce
鲍汁韭王焖伊面
- Wok-Fried Egg Noodle, Chives and Bean Sprout with Superior Soya Sauce
鼓油皇炒生面
- Wok-Fried Rice with Diced Chicken and Silver Fish
银鱼仔鸡粒炒饭

DESSERTS

- Cream of Red Bean with Lotus Seed and Lily Bud
百年好合红豆沙
- Chilled Mango Pudding with Fruit Cocktail
什果香芒布丁
- Chilled Cream of Honeydew with Sago
蜜瓜西米露

Chinese Set Wedding Package ~ Weekend Menu**FIVE TREASURES COMBINATION** 五福临门

- Suckling Pig Slices, Jellyfish with Sesame, Spring Roll, Deep-Fried Prawn Roll, Octopus
乳猪件, 芝麻海蜇, 春卷, 炸虾枣, 八爪鱼
- Roasted Duck, Topshell with Thai Sauce, Deep-Fried Prawn Roll, Jellyfish with Sesame, Gold Coin Barbecued Chicken
烧鸭, 泰式螺肉, 炸虾枣, 芝麻海蜇, 金钱鸡肉干
- Drunken Chicken, Deep-Fried Prawn Roll, Mock Scallop, Top Shell with Thai Sauce, Jellyfish with Sesame
醉鸡, 炸虾枣, 炸带子, 泰式海螺肉, 芝麻海蜇

SOUP

- Braised Shark's Fin with Crab Meat & Dried Scallop 红烧干贝蟹肉翅
- Braised Shark's Fin with Crab Meat & Bamboo Pith 红烧竹笙蟹肉翅
- Double-Boiled Chicken, Conch Meat and Hashima with Chinese Herbs Soup 雪蛤淮杞响螺炖鸡汤

SEAFOOD

- Poached Live Prawn with Herbs 药膳灼生虾
- Sautéed Scallop, Celery and Honey Peas with XO Chilli Sauce XO酱双翠炒带子
- Deep-Fried Prawn Coated with Wasabi Mayonnaise 日式沙律虾球

VEGETABLES

- Braised Baby Abalone, Lingzhi Mushrooms & Vegetable with Superior Oyster Sauce 鲍鱼仔灵芝菇烩时蔬
- Braised Sliced Abalone, Black Mushrooms & Vegetable with Superior Oyster Sauce 蚝皇鲍片扒北菇扒时蔬
- Braised Sea Cucumber, Black Mushrooms & Vegetable with Dried Scallop 碧绿干贝海参烩花菇

FISH

- Steamed Garoupa with Superior Soya Sauce 清蒸海斑
- Steamed Promfret "Teochew" Style 潮式蒸鲳鱼
- Deep-Fried Soon Hock Fish in Superior Soya Sauce 油浸笋壳鱼

MEAT

- Deep-Fried Crispy Chicken 一品吊烧鸡
- Steamed Chicken with Chinese Herbs 聚宝富贵鸡
- Deep-Fried Spare Ribs with Grape Sauce 葡萄排骨王

RICE/NOODLES

- Braised Ee-Fu Noodle with Shredded Mushroom and Button Mushroom 双菇焖伊面
- Wok-Fried Noodle with Barbecued Pork and Shrimps 香港炒面
- Wok-Fried Rice with Assorted Meat wrapped in Lotus Leaf 腊味荷叶饭

DESSERT

- Chilled Cream of Mango with Sago and Pomelo 杨枝甘露
- Cream of Water Chestnut and Sweet Corn with Egg (Hot) 蛋花马蹄玉粟露
- Chilled Almond Beancurd with Fruit Cocktail 什果冻豆腐

Chinese Set Wedding Package ~ Premium Menu**COMBINATION**

- Roasted Suckling Pig and Jelly Fish
脆皮乳猪伴海蜇
- Lobster Salad and Suckling Pig Combination
(Suckling Pig Slice, California Maki, Seafood Deli Parcel, Jelly Fish with Sesame, Lobster Salad)
龙虾乳猪大拼盘
(乳猪伴, 加州饭卷, 石榴鸡, 芝麻海蜇拼龙虾沙律)
- Legends Special King Prawn and Lobster Salad
鸳鸯龙虾嬉水

*** SOUP**

- Braised Superior Shark's Fin with Bean Sprout
红烧龙芽鲍翅
- Braised Shark's Fin Soup with Crab Meat, Crab Roe and Seafood
红烧海皇鱼翅
- Double-Boiled Venison Tendons and Wild Mushroom with Spring Chicken
鹿筋茶树菇炖春鸡

SEAFOOD

- Sautéed Prawn Ball, Scallop with Celery in XO Chilli Sauce
XO酱芹香虾球带子
- Poached Drunken Live Prawn with Chinese Wine
花雕酒醉生虾
- Crispy Butterfly Prawn and Sautéed Scallops with Vegetables
脆炸蝴蝶虾拌翠绿带子

VEGETABLES

- Braised Baby Abalone, Black Mushroom with Seasonal Vegetables in Superior Oyster Sauce
鲍鱼仔北菇扒时蔬
- Braised Sliced Abalone, Black Mushroom with Seasonal Vegetables in Superior Oyster Sauce
鲍片北菇扒时蔬
- Braised Sea Cucumber and Fish Maw with Seasonal Vegetables
蚝皇鱼鳔烩海参时蔬

FISH

- Steamed Red Garoupa in Hong Kong Style
港式清蒸红斑鱼
- Steamed "Soon Hock" Fish in Hong Kong Style
清蒸笋壳鱼
- Steamed Pomfret with Black Bean Sauce
豉汁蒸斗鲷

POULTRY

- Deep-Fried Chicken with Supreme Soya Sauce
豉油皇烧鸡
- Braised Duck with Mixed Vegetables
罗汉斋扒鸭
- Deep-Fried Spare Ribs with Lemon Sauce
香柠排骨王

RICE/NOODLE

- Stewed Ee-Fu Noodle with Shredded Mushroom, Button Mushroom and Yellow Chives
幸福伊府面
- Fried Noodle in Homemade Style
家乡炒生面
- Fried Rice with Abalone Sauce and Conpoy Wrapped in Lotus Leaf
鲍鱼汁荷叶饭

*** DESSERTS**

- Chilled Cream of Mango with Sago and Pomelo
杨枝甘露
- Cream of Yam Paste with Gingko Nut
白果芋泥
- Chilled Lemon Grass Jelly with Sago and Fresh Fruits
鲜果珍珠香茅冻

* Individual Plated



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Western Set Menu

Appetizer

- Smoked Duck Breast with Mango And Orange Salsa
OR
Terrine of Salmon and Tuna with Marinated Seaweed Salad
OR
Shrimps and Scallop Avocado Timbale with Curly Frisee and Oriental Ponzu Dressing

Soup

- Peking Duck Consommé with Golden Mushroom
OR
Cream of Pumpkin with Fine Chive
OR
Cream of Potato and Leek Soup with White Sesame Seeds

Hot Entrees

- Pan-fried Crab Cake
with Fennel Salad and Thai Sweet Chilli
OR
Marinated Cod Fish Fillet
Surrounded by Dill Butter and Various Bell Pepper Coulis

Main Course

- Roasted Chicken Thigh
with Vegetable Cake and Goose Liver Sauce
OR
Grilled Snapper Fillet with Crispy Prawn
served with Braised Carrots, Asparagus and Saffron Sauce
OR
Pan-fried Beef Tenderloin
served on Risotto Cake, Fresh Garden Greens and Red Bordelaise Sauce

Desserts

- Pannacotta and Cassata With Red Berries and Orange Zest
OR
Scott Macadamia Nut Cake with Roasted Honey Pineapple Gourmand
OR
Royal Chocolate Caraipe Cake with An L'Orange and Berries Compote

Beverage

- Freshly Brewed Coffee or Fine English Tea



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International Buffet Menu

Cold Selections

Assorted Sushi & Maki Rolls
Bay Shrimps with Alphonso Mango Salad Drizzled with Raspberry Vinaigrette
Smoked Duck with Haricot Vert in Pepper
Raw Mango Salad with Dried Shrimps
Seafood with Rainbow Cabbage Slaw
Salmon Gravalax with Condiments

Salad Bar

Mesclun Greens, Romaine Lettuce
Cherry Tomatoes, Cucumbers, Olives, Onion rings, Trio Pepper, Carrots
Corn Kernels, Garbanzo Beans, Sunflower Seeds

Salad Dressings

Balsamic Vinaigrette, French dressing, Thousand Island

Soup

Braised Superior Sharks Fin Soup

Hot Selections

Chinese Crabmeat Fried Rice
Indian-style Seafood Mee Goreng
Grilled Chicken with Thyme Jus & Sauteed Artichoke Heart
Grilled Fish served with Red Capsicum Coulis scented with Taragon
Roast Beef with Shallot Jus topped with Ratatouille
Wok-fried Kong Po Prawns
Broccoli with Bai Ling Mushrooms
Roast Leg of Lamb with Rosemary Jus & Garlic Confit
Steamed Fragrant Rice

Desserts

Assorted French Pastries
Lemon Mousse with Meringue
Black Forest Cake
Chocolate Opera Cake
Wild Summer Berry Panna Cotta
Tropical Fresh Fruit Platter

Hot Desserts

Bubur Cha Cha

Beverage

Coffee & Tea